Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A slowly digestible starch product~~, characterized in that the starch product has~~ comprising a swellable starch network, wherein the linking points of ~~which~~ the swellable network are formed by crystallites, wherein the starch product is made from at least one starch having an amylose content of > 20 %, and ~~that~~ wherein the starch product has an initial hydrolysis rate (Ho)<300%/h and has a constant or nearly constant hydrolysis rate (Hc)<300%/h for at least 0.50 h.

Claim 2 (canceled):

Claim 3 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein a portion of the starch product measuring >20% is hydrolyzed at a constant or nearly constant hydrolysis rate (Hc).

Claim 4 (canceled):

Claim 5 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein the DSC melting point (Tp) of the crystallites measures >70°C.

Claim 6 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein the starch product has a percentage of resistant starch ranging from 0-50%.

Claim 7 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein the starch product has 1-95% w/w short-chain amylose relative to the total starch, and ~~in particular that~~ the starch product has network-linking mixed crystallites consisting of ~~this~~ the amylose and the ~~basic~~ starch.

Claim 8 (currently amended): A method for manufacturing a slowly digestible starch product, ~~characterized in that~~ the method comprising:

at least partially gelatinizing or at least partially plasticizing at least one starch having an amylose content of > 20 % ~~is at least partially gelatinized or at least partially plasticized, and, optionally, a mixture of the at least partially gelatinized or at least partially plasticized starch with a short chain amylose is obtained~~, and

conditioning the starch ~~or starch mixture prepared in this way is conditioned~~, during which a starch network is set, ~~and the~~ to provide a resultant starch product ~~has~~ having an initial hydrolysis rate (Ho)<300%/h and ~~has~~ a constant or nearly constant hydrolysis rate (Hc)<300%/h for at least 0.50 h.

Claim 9 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein the starch product has at least one additive.

Claim 10 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein the starch product is added to a food as an ingredient ~~and/or is present as a tablet~~.

Claim 11 (currently amended): The starch product ~~according to~~ of claim 9, ~~characterized in that~~ wherein the starch product has a percentage of soluble fibers.

Claim 12 (currently amended): The starch product ~~according to~~ of claim 10, ~~characterized in that~~ wherein the starch product is added to a bar as an ingredient.

Claim 13 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein the starch product is present as a cereal or snack.

Claim 14 (currently amended): The starch product ~~according to~~ of claim 1, ~~characterized in that~~ wherein the starch product has a constant or nearly constant hydrolysis rate (Hc)<300%/h for at least 0.75 h.

Claim 15 (currently amended): The starch product ~~according to~~ of claim 14, ~~characterized in that~~ wherein the starch product has a constant or nearly constant hydrolysis rate (Hc)<300%/h for at least 1 h.

Claim 16 (New): The method of claim 8, wherein a mixture of the at least partially gelatinized or at least partially plasticized starch with a short-chain amylose is obtained and the starch mixture prepared in this way is conditioned.

Claim 17 (New): The starch product of claim 1, wherein the starch product is a tablet.